

# NORTHWOOD COUNTRY CLUB

## DINNER MENU

### APPETIZERS

#### **BACON WRAPPED ARTICHOKE**

Topped with balsamic glaze

#### **FRIED BRUSSELS**

Bacon, caramelized onion, feta, balsamic

#### **BIRRIA TACOS**

Barbacoa beef, red onion, cilantro, melted cheese, chipotle consommé

#### **SURF & TURF JALAPENOS**

Bacon-wrapped stuffed jalapeños with blackened shrimp, beef tenderloin, cream cheese, parmesan cheese, & chili aioli

#### **CRAB CLAWS**

Fresh crab claws, fried or sautéed, served with house-made remoulade

#### **TUNA CRUDO**

Fresh ahi tuna, ponzu dressing, cucumber, rice cracker, and sriracha

#### **RISOTTO BALLS**

House made marinara & freshly grated parmesan



### SALADS

#### **THE WEDGE SALAD**

Wedge of iceberg lettuce, cherry tomatoes, Applewood smoked bacon, blue cheese crumbles and blue cheese dressing

#### **BLACKENED SALMON SALAD**

Blackened salmon on mixed greens with tomato, red onion, cucumber, capers, boiled egg and Cajun dill dressing

#### **COBB SALAD**

Iceberg lettuce, cherry tomatoes, bacon, blue cheese crumbles, boiled egg, avocado and choice of dressing

#### **GREEK SALAD**

Capers, green peppers, tomatoes, cucumber, red onions, feta cheese, and dill vinaigrette

#### **BLACKENED AHI TUNA CAESAR SALAD**

Blackened ahi tuna with romaine lettuce tossed with parmesan cheese, Caesar dressing and croutons

#### ADD A PROTEIN TO ANY SALAD

Jumbo Shrimp | 9

Salmon | 9

Grilled or Fried Chicken Breast | 7

Beef Tenderloin | 10

# NORTHWOOD COUNTRY CLUB

## DINNER MENU

All entrees come with a choice of two sides

### **SALMON**

Chargrilled fresh salmon topped with Gremolata

### **REDFISH YVONNE**

Lump crab, mushroom, green onion, Meuniere sauce

### **AMERICAN WAYGU RIBEYE**

Bone marrow butter

### **PRIME FILET**

Bone marrow butter

### **BROILED GULF SHRIMP**

Butterflied shrimp with garlic butter breadcrumbs

### **PORK RIBEYE**

Garlic honey butter

### **CHICKEN PUTTANESCA**

Grilled chicken breast topped with roasted tomatoes, capers, garlic, and melted gruyere cheese

### **HOMEMADE LASAGNA**

Layers of house ground beef Ragu, Béchamel, ricotta, and homemade pasta sheet  
Topped with homemade marinara and melted mozzarella

### **CHICKEN OR SHRIMP ALFREDO**

House made pasta with a rich alfredo sauce, mushroom and broccolini  
Grilled Chicken      Jumbo Shrimp

### **THE MISSISSIPPIAN**

House made chicken bacon ranch pasta with Applewood bacon and fresh spinach

### **ADD ONS**

Blue Cheese Crust 3      (3) Shrimp 5      Jumbo Lump Crab 8

### **A LA CARTE SIDES**

Sautéed Green Beans      Cauliflower Mash      Brussels Sprout      Roasted Broccolini  
Mashed Sweet Potato      Twice Baked Potato      Lemon Butter Parmesan Orzo

\*Please alert your server should you have any special request or food allergies.

\*Consumption of raw or undercooked meats, eggs or seafood can be hazardous to your health.